



2022

OLD VINE ESTATE PINOT NOIR



Retail Price: \$45 | 8500 Cases Produced

TASTING NOTES BY WINEMAKER, BRIAN IRVINE

Pronounced aromas of red cherries intertwined with layers of spice and a subtle hint of black tea. A fragrant herbal element adds depth, harmonizing with an abundance of sweet, ripe fruits. The palate reveals fine-grained tannins with a delightful interplay of blackcurrants and a touch of plum, underscored by a peppery spice that lends a delightful kick. Wild bramble and a gentle infusion of baking spices linger on the finish.

APPELLATION

McMinnville AVA, Willamette Valley

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

Aged 10 months in barrel
25% new French oak

HARVEST

October 17, 2022

ALCOHOL | pH

13.5% | 3.67

VINTAGE OVERVIEW

The 2022 growing season in the Willamette Valley started with a frosty, mid-April cold snap. However, Hyland Vineyard's higher elevation and older vines helped it escape the worst effects. The warmth from July to September provided a much-needed boost and the extended hangtime in October allowed for exceptional extra flavor development. Harvest dates: September 30 – October 28, 2022

WINEMAKING

Hand-harvested, hand-sorted, 95% destemmed, with 5% whole cluster inclusion. Ferments occur in small stainless vessels using a variety of native and cultured yeast. Gentle pump-overs facilitate slow, deliberate extractions throughout fermentation. Wine has 18-20 days of skin contact. Aged 10 months in 25% new French oak before bottling.

93 POINTS: *Wine Spectator*

92 POINTS: *Decanter*

92 POINTS: *Wine Enthusiast*
Cellar Selection